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# Brunch

## **Vegan** All Day Energiser (600 cal) 12.95

Beetroot houmous, avocado & marinated cherry tomatoes. Peanut butter & sliced banana, drizzled with golden syrup.

## Salmon & Avocado Tartine (665 cal) 13.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread.

add a poached egg for 1.95

## Omelette (Served with chips)

### **Plain Omelette** (655 cal) 10.95

### **Mature Cheddar Cheese** (866 cal) 12.95

### **Cheese & Tomato** (881 cal) 12.95

### **Cheese & Mushroom** (839 cal) 12.95

### **Spinach & Cheese** (832 cal) 13.95

### **Ham & Cheese** (953 cal) 13.95

### **Spinach, Mushroom & Cheese** (986 cal) 14.95

## Tartine Selection

To share (690 cal) 22.95 | For one (523 cal) 13.95

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

## Vegetarian Tartine Selection

To share (368 cal) 21.95 | For one (374 cal) 12.95

Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat's cheese & caramelised onion; Crushed avocado & diced tomatoes



## Concerto Misto Tower

(1250 cal) 26.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

## Antipasto Misto

To share (950 cal) 22.95 | For one (731 cal) 15.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



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# Bread & Nibbles

## **ITALIAN BREAD BASKET** (877 cal) 4.95

Focaccia, ciabatta, rye bread, grissini, olive tapanade & olive oil

## **MIXED MARINATED OLIVES** (335 cal) 5.95

## **ITALIAN FLATBREAD** 7.95

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



# Starters

## **SOUP OF THE DAY** Served with warm bread 5.95

## **BRUSCHETTA** (275 cal) 6.45

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

## **CLASSIC CAPRESE** (180 cal) 7.95

Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream

## **CHICKEN LIVER PATE** (512 cal) 7.95

with a cranberry sauce, pickles & toast

## **HALLOUMI BRUSCHETTA** (465 cal) 8.95

Chargrilled ciabatta topped with marinated vine cherry tomato, mint parsley & olive oil

## **WILD MUSHROOM ARANCINI** (562 cal) 8.95

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

## **MUSSELS ARRABBIATA** (769 cal) 8.95

With spicy tomato sauce & a side of garlic bread

## **MOZZARELLA STICKS**

Large (110 cal) 9.95 | Small (60 cal) 6.45

With rocket & concerto sauce

## **SALT BEEF** (709 cal) 8.45

Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

## **ITALIAN MEATBALLS** (721 cal) 9.95

Beef meatballs in tomato ragu & garlic ciabatta bread

## **FRIED CALAMARI**

Large (631 cal) 16.95 | Small (280 cal) 9.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

## **FRIED KING PRAWNS**

Large (904 cal) 16.95 | Small (452 cal) 9.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

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## Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

### HAM & CHEESE (1064 cal) 11.95

with tomato, cheddar, rocket leaves & olive oil

### MOZZARELA & TOMATO (677 cal) 12.95

with basil pesto

### PESTO CHICKEN (1151 cal) 13.95

with mayo, basil pesto, rocket leaves & sun-dried tomato

### CORONATION CHICKEN (1099 cal) 13.95

chicken in a creamy curry sauce with raisins, tomato & rocket leaves

### PARMA HAM & MOZZARELLA (1086 cal) 13.95

with tomato, rocket leaves & olive oil

### OPEN TUNA & CHEESE MELT (1035 cal) 13.95

Tuna mayo & cheddar cheese

### OPEN SMOKED SALMON (851 cal) 14.95

With soft cheese, fresh dill & capers



## Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

### CLASSIC EGG MAYO & CHEESE (735 cal) 11.95

### TUNA & AVOCADO (1035 cal) 13.95

Tuna mayo, avocado, pesto & tomato

### B.L.T (1128 cal) 12.95

Crispy bacon, cheese, lettuce, tomato & mayo

### ORIGINAL EGG MAYO & BACON (1023 cal) 12.95

### CHICKEN MAYO, AVOCADO & LETTUCE 12.95

(1110 cal) 



## Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

### GRILLED HALLOUMI (782 cal) 12.95

with crushed avocado, olives tapanade, roasted red pepper & tomato

### CHICKEN ESCALOPE (772 cal) 13.95

with vine tomatoes, rocket, pickles & concerto sauce

### SALT BEEF (1100 cal) 14.95

with pickles, rocket, tomato & mustard mayo

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# Salad

## **TRICOLORE** (695 cal) 13.95

Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil

## **QUINOA TABBOULEH WITH GRILLED HALLOUMI** (735 cal) 14.95

Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing

## **GOAT'S CHEESE SALAD** (736 cal) 15.95

Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

## **SALT BEEF SALAD** (702 cal) 16.95

Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing

## **SEAFOOD SALAD** (547 cal) 17.95

Sautéed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing

## **CLASSIC CAESAR SALAD**

Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing

- **WITH GRILLED CHICKEN** (548 cal) 14.95

- **WITH KING PRAWNS** (622 cal) 16.95

- **WITH GRILLED SALMON** (627 cal) 18.95

## **SALMON NIÇOISE** (627 cal) 18.95

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



# Vegan Salad

## **SUPER FOOD SALAD** (125 cal) 14.95

Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

## **FRITTELLE SALAD** (195 cal) 15.95

Sweet potato & lentil in a wholesome, flakey fritelle patty served with fiery rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa

## **QUINOA TABBOULEH WITH FRITTELLE** 16.95

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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# Pasta & Risotto

## SPAGHETTI ALLA NAPOLITANA (781 cal) 13.95

With tomato sauce & buffalo mozzarella

## SPAGHETTI AL PESTO (1073 cal) 15.95

Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95

## SPAGHETTI ALLA CARBONARA (1226 cal) 14.95

Smoked pancetta, parmesan & egg yolk with cream

## SPAGHETTI BOLOGNESE (986 cal) 14.95

Traditional minced beef ragu

## SPAGHETTI SMOKED SALMON (681 cal) 16.95

With broccoli, cream & dill

## SPAGHETTI KING PRAWNS (511 cal) 16.95

With sauted king prawns, chilli garlic & shellfish bisque

## SPAGHETTI ALLA PESCATORA (848 cal) 17.95

Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

## PISTACHIO GNOCCHI (788 cal) 15.95

With pistachio, spinach, pesto & a touch of cream

## GNOCCHI FOUR CHEESE & TRUFFLE OIL (1098 cal) 14.95

## GNOCCHI SORRENTINA (829 cal) 14.95

## RAVIOLI SPINACH & RICOTTA (1415 cal) 14.95

Choose your sauce: Pomodoro, rosé sauce or cream sauce

## RAVIOLI LOBSTER (960 cal) 17.95

In a fish bisque

## RIGATONI ARRABBIATA (991 cal) 13.95

With spicy tomato sauce & buffalo mozzarella

## RIGATONI SICILIANA (889 cal) 14.95

Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

## RIGATONI TRUFFLE FONDUE (1015 cal) 14.95

With mixed wild mushrooms in a rich truffle cheese fondue

## RIGATONI MUSHROOM (998 cal) 15.95

With cream of porcini mushroom & truffle infusions

## RIGATONI MEATBALLS (1105 cal) 17.95

Rich tomato ragu, topped with Parmesan

## RIGATONI CONCERTO (995 cal) 16.95

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro

## RISOTTO WILD MUSHROOM & PARMESAN (711 cal) 13.95

Sauted mixed wild mushrooms finished with parmesan & a hint of truffle

## RISOTTO CHICKEN & WILD MUSHROOM (998 cal) 14.95

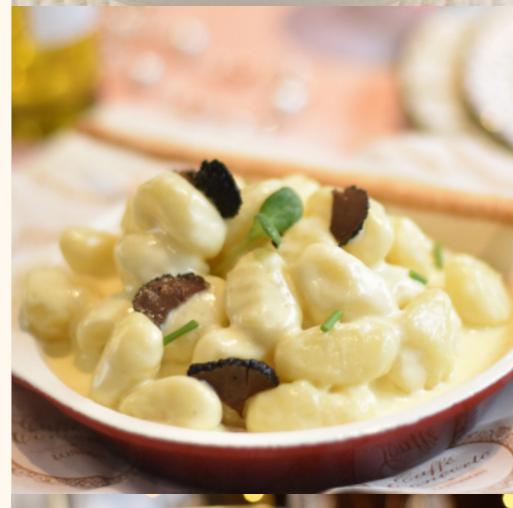
Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle

## RISOTTO KING PRAWNS (1123 cal) 16.95

Shell-off tiger king prawns in creamy risotto & a shellfish bisque

## RISOTTO SEAFOOD (1210 cal) 17.95

With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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## Rustic Artisano Pizza

### MARGHERITA (1498 cal) 12.95

Mozzarella, tomatoes & fresh basil

### WILD MUSHROOM (1659 cal) 13.95

Mozzarella, mushrooms, tomatoes, truffle oil & olives

### VEGETARIAN (1404 cal) 13.95

Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

### QUATTRO FORMAGGI (1670 cal) 16.95

Mozzarella, gorgonzola, goat cheese & cheddar cheese

### TUNA PIZZA (1385 cal) 14.95

Mozzarella, tuna, red onion & olives

### SALAMI PIZZA (1385 cal) 14.95

Chilli, mozzarella, tomatoes & fresh basil

### CALZONE (1441 cal) 13.95

Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

### CONTADINA (1667 cal) 14.95

Mozzarella, tomatoes, roasted chicken, pepper & aubergine

### PARMA HAM & ROCKET (1806 cal) 15.95

Parma ham, rocket leaves, mozzarella & tomatoes

### CAPRICCIOSA (1595 cal) 15.95

Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

### TIGER KING PRAWNS (1607 cal) 16.95

Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

## Vegan Pasta & Risotto

### CHICKPEA & TOMATO RISOTTO (1110 cal) 14.95

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

### BROCCOLI & SPINACH SPAGHETTI (998 cal) 14.95

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

### RIGATONI WILD MUSHROOM (1095 cal) 15.95

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

### VEGAN PESTO SPAGHETTI (1171 cal) 16.95

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan



## SHARE



## Cicchetti Tower

### BEST FOR SHARING 42.95

CHOOSE 1 SEAFOOD, 1 MEAT & 1 VEGETARIAN DISH FROM OUR SELECTION OF PASTAS, RISOTTOS & GNOCCHI. VEGETARIAN AND VEGAN OPTIONS AVAILABLE.

*In Italy, it is traditional for Italians to share cicchetti plates; small plates of food served in "bacari" bars.*

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## Meat

### ROASTED TURKEY BREAST (957 cal) 16.95

With roasted potato, brussel sprout, yorkshire pudding & gravy sauce

### GRILLED MEDITERRANEAN CHICKEN BREAST 16.95

On a bed of marinated roasted vegetables (575 cal)

### CHICKEN ESCALOPE (1081 cal) 15.95

Served with a choice of spaghetti Napolitano or French fries

### GRILLED CHICKEN BREAST (930 cal) 16.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

### CONFIT DUCK (1248 cal) 17.95

Sweet potato mash, roasted vegetables, broad beans & mix berry gravy

### BEEF MEATBALLS (1295 cal) 17.95

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

### BRAISED LAMB SHANK (1032 cal) 19.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

## Burgers WITH FRENCH FRIES

### VEGETARIAN BURGER (1107 cal) 13.95

A sweet potato & lentil frittello with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread

### CHICKEN BURGER (1210 cal) 14.95

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

### CONCERTO BEEF BURGER (1379 cal) 14.95

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce



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# Fish

## CONCERTO FISH & CHIPS (893 cal) 15.95

Battered cod fillet with a classic tartar sauce & lemon



## GRILLED SALMON STEAK (687 cal) 19.95

With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce



## FISH STEW (438 cal) 19.95

Salmon, cod, mussels, squid and prawns stewed in fish bisque

## SHARE



# Fritto Misto Platter (1884 cal) 22.95

Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip

# Side Dish 4.25



French Fries (468 cal) | Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) |  
Mix salad (91 cal) | Tomato & onion salad (115 cal) | Mash potatoes (220 cal) |  
Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal)

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# Luxury Cream Tea

For one (1032 cal) **29.95** |

For two (2020 cal) **56.95**

*Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam.*

*A rich selection of Afternoon Tea mini cakes & macarons.*

*A choice of tea from our world selection.  
A tea pot per person.*

# Prosecco Luxury Cream Tea

For one (1152 cal) **34.95** |

For two (2140 cal) **64.95**

*All the above & a glass of Prosecco*



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BEST SELLER

# Afternoon Tea



for one (2639 cal) 34.95 |

for two (4904 cal) 64.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken

Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



## VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard; Beetroot humous & crushed avocado; Bruschetta tomato & avocado; Cheddar cheese & caramelised onion

# Prosecco Afternoon Tea

for one (2759 cal) 39.95 |

for two (5024 cal) 74.95

All the above & a glass of Prosecco



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### STRAWBERRY GATEAUX 7.95

A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



### CHOCOLATE GATEAUX 7.75

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



### BLACK FOREST 7.95

With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



### MILLE FEUILLE 7.75

Delicate filo leaves with creme patisserie (597 cal)



### HONEY CAKE (633 cal) 7.95

Layers of light cream accompanied by rich caramelized honey sponge



### PISTACHIO HONEY CAKE 7.95

Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)



### FERRERO NOCCIOLA CAKE (579 cal) 7.45



### SALTED CARAMEL CAKE (560 cal) 7.45



### RED VELVET CAKE 7.45

Red velvet sponge with mascarpone cream (705 cal)



### VEGAN PISTACHIO CAKE (780 cal) 7.45 VEGAN



### FROSTING CAKE 7.25

Lemon or raspberry (705 cal)



### TIRAMISU (495 cal) 7.25

Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa

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**BISCOFF LOTUS CHEESECAKE** (655 cal) 7.45



**LOVE CONCERTO MOUSSE** 7.75

Rose & raspberry mousse (191 cal)



**PISTACHIO DOLCE** (453 cal) 7.95



**LEMON MERINGUE** (689 cal) 7.45



**MACARON CAKE** (477 cal) 7.95



**THE CUBE** 5.95

Blueberry or raspberry (315 cal)



**LEMON CHEESECAKE** 7.45

Traditional recipe cheesecake with lemon (689 cal)



**CHOCOLATE ÉCLAIR** (493 cal) 6.45



**SAFFRON MILK CAKE** (580 cal) 7.95



**TARTE** 7.95

Strawberries or berries (464 cal)



**MACARONS** 3 pieces (197 cal) 6.95



**SCONES** 4.95

A plain and a raisin with clotted cream & strawberry preserves (349 cal)

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# Hot Dessert



## CHERRY FRANGIPANE (876 cal) 9.95

With custard & a scoop of vanilla gelato

## APPLE CRUMBLE FRANGIPANE (995 cal) 9.95

Served with custard & vanilla ice cream

## CHOCOLATE FONDANT (151 cal) 9.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

## AMERICAN PANCAKE (622 cal) 11.95

Served with fresh strawberry & banana, golden syrup



## CREPES with Nutella (275 cal) 12.95

Add a scoop of vanilla gelato for + 2.00

## CREPES (320 cal) 13.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

## FRENCH TOAST

- Golden syrup (495 cal) 9.95

- Nutella (620 cal) 10.95

- Banana & golden syrup (580 cal) 12.95

- Strawberry, banana & golden syrup (630 cal) 13.95

- Nutella, strawberry, banana & golden syrup (725 cal) 14.95

- Pistachio paste, strawberry & roasted pistachio (710 cal) 14.95



# Danish Pastries

## CROISSANT With jam and butter 3.45

## ALMOND CROISSANT 3.95

## CHOCOLATE CROISSANT 3.95

## CHOCOLATE & ALMOND CROISSANT 3.95

## PAIN AU RAISIN 3.95

## APRICOT DANISH 3.95

## CINNAMON BUN 3.95

## MUFFIN Chocolate, berries or caramel 3.95

## PALMIERS 3.95

## FRANGIPANE Cherry or apple almond & cinnamon 5.95

## NEW YORK ROLL Pistachio, hazelnut or chocolate 5.95



# Gluten-Free Cake

## CARROT CAKE 5.95

Carrot sponge with vanilla cream

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## Hot Drinks

<b>ESPRESSO</b> (9/4 cal)	Double 3.75	Single 2.95
<b>ESPRESSO MACCHIATO</b> (12 cal)		3.25
<b>CAPPUCCINO</b> (180/150 cal)	Large 4.45	Medium 3.95
<b>FLAT WHITE</b> (180/150 cal)	Large 4.45	Medium 3.95
<b>AMERICANO</b> (15 cal)		3.75
<b>LATTE</b> (155 cal)		3.95
<b>MOCHA</b> (286 cal)		4.25
<b>HOT CHOCOLATE</b> (300 cal)		4.45
<b>CONCERTO HOT CHOCOLATE</b> (350 cal)		4.65
With whipping cream		
<b>SPANISH LATTE</b> (395 cal)		4.95
<b>MAPLE HAZEL LATTE</b> (345 cal)		4.95
<b>PUMPKIN SPICE HOT CHOCOLATE</b> (398 cal)		4.95
<b>PINK HOT CHOCOLATE</b> (385 cal)		5.95
<b>BAILEYS HOT CHOCOLATE</b>		7.95



### GINGERBREAD HOT CHOCOLATE 5.95

Gingerbread syrup, chocolate powder, milk & whipped cream (385 cal)

**Alternative milk:** soya, almond, oat & coconut + 0.50p  
**Extra syrup:** vanilla, caramel, hazelnut & coconut + 0.50p

### TEA (2 cal) 3.25

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea |  
 Lemongrass and Ginger | Sencha Green Tea |  
 Fruity Sensational Bora Bora | Decaf Breakfast 3.75

### FLORA TEA Blossoming Tea 4.75

### CONCERTO WINTER TEA (2 cal) 3.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge



## Liqueur Coffee

With a choice of

### WHISKY | BAILEYS | TIA MARIA 6.95



## Alternative Lattes

Add honey or sugar as preferred

### HONEY-VANILLA LATTE (190 cal) 4.95

Latte, honey, vanilla extract

### AUTHENTIC MASALA CHAI LATTE (190 cal) 5.50

With Honey

### ORGANIC MATCHA LATTE (135 cal) 5.95

Cocoa-Toffee- Cinnamon

### ORGANIC GOLDEN LATTE (135 cal) 5.95

Tumeric-Vanilla-Coconut

### RUBY LATTE (125 cal) 5.95

Latte with beetroot and ginger

### BLUE BUTTERFLY LATTE (196 cal) 5.95

Latte with butterfly pea flower tea & honey

### ROSE LATTE (185 cal) 5.95

Rose syrup, milk & coffee



### PUMPKIN SPICE LATTE (254 cal) 4.95

Pumpkin spice syrup & cinnamon



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Iced Spanish Latte



Iced Strawberry Matcha



Smoothies

## Cold Drinks

<b>STILL WATER</b>	Small 3.25 Large 4.65
<b>SPARKLING WATER</b>	Small 3.35 Large 4.75
<b>TONIC WATER (34 cal) / SODA WATER</b>	2.95
<b>COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)</b>	3.95
<b>Sprite (3 cal)</b>	3.95
<b>SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))</b>	4.45
<b>ROSE LEMONADE (Franklin) (90 cal)</b>	4.45

## Frappuccino

<b>ICED CAFFE LATTE (130 cal)</b>	4.75
<b>ICED CAFFE MOCHA (350 cal)</b>	4.95
<b>ICED STRAWBERRY MATCHA (210 cal)</b>	5.95
<b>ICED BLUE MATCHA (190 cal)</b>	5.95
<b>ICED SPANISH LATTE (245 cal)</b>	5.95

*Add syrup:*

Vanilla, caramel, hazelnut & coconut

+ 0.50p

## Juices

<b>ORANGE &amp; PASSION FRUIT (210 cal)</b>	4.95
<b>BEETROOT &amp; GINGER (129 cal)</b>	4.95
<b>CRANBERRY (137 cal)</b>	3.95
<b>APPLE (112.5 cal)</b>	4.95
<b>ORANGE (105 cal)</b>	4.95
<b>PINEAPPLE (132 cal)</b>	3.95



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

## Smoothies

<b>SUPER GREEN (228 cal)</b>	5.95
Kale, banana, pineapple, ginger & lime	
<b>PASSION STORM (252 cal)</b>	5.95
Mango, pineapple & passion fruit	
<b>SUPER BERRY (172 cal)</b>	5.95
Strawberry, banana, cherry, blueberry, lime & acai berry	
<b>MANGO &amp; DRAGON FRUIT (224 cal)</b>	5.95
Mango, dragonfruit, pineapple, papaya & lime juice	

## Homemade Lemonade

<b>MINT LEMONADE (59 cal)</b>	5.95
Fresh mint, lemon juice & lemon slices	
<b>FLAVOURED LEMONADE</b>	5.95
Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	

## Homemade Iced Tea

<b>LEMON ICED TEA (0 cal)</b>	5.45
Fresh lemon juice & homemade iced tea	
<b>STRAWBERRY ICED TEA (155 cal)</b>	5.45
Strawberry puree & homemade iced tea	
<b>PEACH ICED TEA (149 cal)</b>	5.45
Peach puree & homemade iced tea	
<b>PASSION FRUIT ICED TEA (149 cal)</b>	5.45
Passion fruit puree & homemade iced tea	

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## Cocktail Selection

### BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

10.95

### SUMMER KISS

Watermelon syrup/puree, grenadine, rum & sprite

12.95

### MARGARITA

A shake of cointreau, tequila, lemon & salt

11.95

### BERRY GIN

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao

12.95

### COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

11.95

### LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

12.95

### TEQUILA SUNRISE

Tequila, grenadine & orange

11.95

### LUCID DREAM

Gin, mulberry puree & lime juice

12.95

### PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

11.95

### AMARETTO SOUR

Disaronno, whiskey, egg white, lemon juice & brown sugar

12.95

### DRY MARTINI

with a green olive

11.95

### LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

12.95

## Festive Cocktails

### NEGRONI

Gin, campari & Martini rosso

12.95

### MISTLETOE MARGARITA

14.95

Tequila, cointreau, cranberry juice, lime & simple syrup

### MOJITO

White rum, with fresh mint & lime, sugar syrup, served with crushed ice

12.95

### GINGERBREAD COCKTAIL

14.95

Baileys, vodka, gingerebread syrup, vanilla syrup & cream

### FLAVOURED MOJITO

Choose from: Strawberry, Passion Fruit, Watermelon and Raspeberry & Elderflower

12.95

### CHRISTMAS MOJITO

14.95

White rum, coconut rum, coconut milk, soda water, lime juice & mint

### PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

12.95

### MUDSLIDE

14.95

Vodka, Bailey's, Kahlua & cream

### ESPRESSO MARTINI

A shake of vodka, Tia Maria, sugar syrup & shot of espresso

12.95

### SGROPPINO

Lemon sorbet, limoncello & prosecco

12.95



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**NADA COLADA****RAINBOW****SWEET SEDUCTION**

## Non-Alcoholic Cocktails

### V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

### RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

### NADA COLADA

Pineapple juice, coconut puree & coconut milk

### STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

### VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

### VIRGIN RASPBERRY MOJITO

Fresh mint, sugar, lime, raspberry, served over crushed ice & soda water

**9.95**

### VIRGIN STRAWBERRY MOJITO

**9.95**

Fresh mint, sugar, lime, strawberry, served over crushed ice & soda water

**9.95**

### VIRGIN PASSION FRUIT MOJITO

**9.95**

Fresh mint, sugar, lime, passion fruit, served over crushed ice & soda water

**9.95**

### VIRGIN BLUE HAWAIIAN

**9.95**

Pineapple juice, blue curacao syrup & coconut milk

**9.95**

### PINEAPPLE SUNSET

**11.95**

Pineapple juice, passion fruit puree, lime juice & grenadine

**9.95**

### VIRGIN LOVE CONCERTO PUNCH

**11.95**

Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite

## Sparkling Cocktails

### BELLINI

Peach with Prosecco

### MIMOSA

Orange juice with Prosecco

### ROSSINI

Strawberry puree with Prosecco

### KIR ROYAL

Creme de cassis with Prosecco

### CHAMBORD ROYAL

Raspberry liqueur with Prosecco

**10.95**

### CAMPARI

**11.95**

With Prosecco

**10.95**

### APEROL SPRITZ

**11.95**

Aperol, prosecco, soda water & orange slice

**10.95**

### GIN & TONIC

**11.95****10.95**

### HUGO

**11.95**

Elderflower syrup, gin, prosecco, soda water, mint & lime

**11.95**

### RASPBERRY LIMONCELLO SPRITZ

**13.95**

Raspberry puree, limoncello & prosecco

**GIN & TONIC****APEROL SPRITZ**

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## Red Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO ROSSO, VINO ROSSO D'ITALIA</b>	6.95	8.95	25.95

Ruby red in the glass, this juicy red is packed full of flavours of red fruit and spice. It can be served lightly chilled. – Vegan

<b>MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE</b>	8.95	11.95	33.95
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Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – Organic, Vegan

<b>PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA, IGP MANDURIA</b>	9.95	12.95	36.95
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Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious.

<b>MERLOT DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b>	10.95	14.95	41.95
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Wild strawberry and juicy plum aromas on the nose with sweet spice flavours on the palate. Warm and silky with a long finish.

<b>CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO</b>	11.95	15.95	44.95
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Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – Vegan

<b>'3 PASSO' NEGROAMARO SYRAH, VINO D'ITALIA</b>	11.95	15.95	44.95
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An intense nose of dried fruit and oaky spice. Full bodied but elegant with firm tannins and a long finish. – Organic, Vegan

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<b>Rose Wine</b>	175ml Glass	250ml Glass	750ml Bottle
<b>BERICANTO ROSÉ, IGT TREVENEZIE</b>	10.95	14.95	41.95

An elegant and dry rosé with aromas of redcurrant, white peach and citrus. Rounded and soft but with lovely freshness. – Vegan

<b>CHÂTEAU L'OASIS ROSÉ, CÔTES DE PROVENCE</b>	11.95	15.95	44.95
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A classic Provence rosé, expressive and aromatic, blending fresh cherries and floral notes with exotic fruits and a soft, round palate.

## Prosecco & Champagne

	125ml Glass	175ml Glass	750ml Bottle
<b>PROSECCO GRANDE CUVEE (HOUSE)</b>	9.95	11.95	49.95

Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes

<b>PROSECCO (EXTRA DRY) VALDOBBIADENE</b>	Superiore Docg	59.95
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Aperitif it goes well with salad or fish dish

<b>ROSE PROSECCO BELCANTO</b>	11.95	14.95	59.95
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Our Pinot Noir vinified in rose grape variety

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	200ml Bottle	750ml Bottle
<b>MOËT &amp; CHANDON Brut Impérial, NV</b>	24.95	79.95
<b>MOËT &amp; CHANDON Rosé Impérial, NV</b>	26.95	89.95

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## White Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>SOLINO BIANCO, VINO BIANCO D'ITALIA</b>	6.95	8.95	25.95

Crisp and fresh with citrus and peach flavours and grassy notes. – Vegan

<b>PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO</b>	8.95	11.95	33.95
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Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – Organic, Vegan

<b>GRÜNER VELTLINER 'SEEWINKEL', BURGENLAND, AUSTRIA</b>	9.95	12.95	36.95
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Refreshing, well-balanced and delicate. Floral and white stone fruit aromas, with hints of citrus and white pepper. – Organic

<b>PINOT GRIGIO, BERICANTO, DOC VICENZA</b>	10.95	14.95	41.95
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Delicate and fresh with ripe fruit aromas with hints of white flowers. Light and refreshing with citrus flavours and a soft texture. – Vegan

<b>SAUVIGNON BLANC, DOMAINE DE LA BAUME, LANGUEDOC-ROUSSILLON</b>	10.95	14.95	41.95
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Intensely aromatic, soft and rounded on the palate with flavours of green citrus fruits.

<b>PICPOUL DE PINET, VILLA BLANCHE, LANGUEDOC-ROUSSILLON</b>	10.95	14.95	41.95
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Very fresh and smooth with exotic fruit and a lightly lemony, mineral, salinity.

## Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
<b>MOSCATO BELLUSSI</b>	8.45	9.45	26.95

Sparkling Wine



## CHRISTMAS SPECIAL

## Mulled Wine

8.95



## Beers

<b>PERONI BOTTLE</b>	4.95
<b>PERONI DRAFT HALF PINT</b>	3.75
<b>PERONI DRAFT PINT</b>	6.75
<b>STELLA BOTTLE</b>	3.75
<b>CIDER</b>	5.95

## Liqueurs

	25ml	50ml
<b>APERITIFS, LIQUEURS &amp; SPIRITS</b>	3.95	5.95
Martini Bianco		
Grappa		
Tia Maria		
Baileys		
Jack Daniels Cognac		
Campari		
Gin		
Tequila Limoncello Whiskey		
Triple Sec		
Vodka		

